

GUASTELLO'S VILLAGE MARKET

Maple-Thyme Chicken Thighs

Serves 4 - 6

Ingredients

2 tablespoons stone-ground mustard
2 tablespoons maple syrup
1 teaspoon minced fresh thyme or 1/2 teaspoon dried thyme
1/2 teaspoon salt
1/2 teaspoon pepper
6 boneless skinless chicken thighs (about 1-1/2 pounds)

Instructions

In a small bowl, mix the first five ingredients. Moisten a paper towel with cooking oil; using long-handled tongs, rub on grill rack to coat lightly.

Grill chicken, covered, over medium heat 4-5 minutes on each side or until a thermometer reads 170°. Brush frequently with mustard mixture during the last 4 minutes of cooking.

Credit: tasteofhome.com